

MURZAN

MARINATED PRODUCTS TRANSFER UNIT CBTU



INDUSTRIES
WE SERVE



Food



Beverages



Poultry, Meat
& Seafood



Pharmaceutical



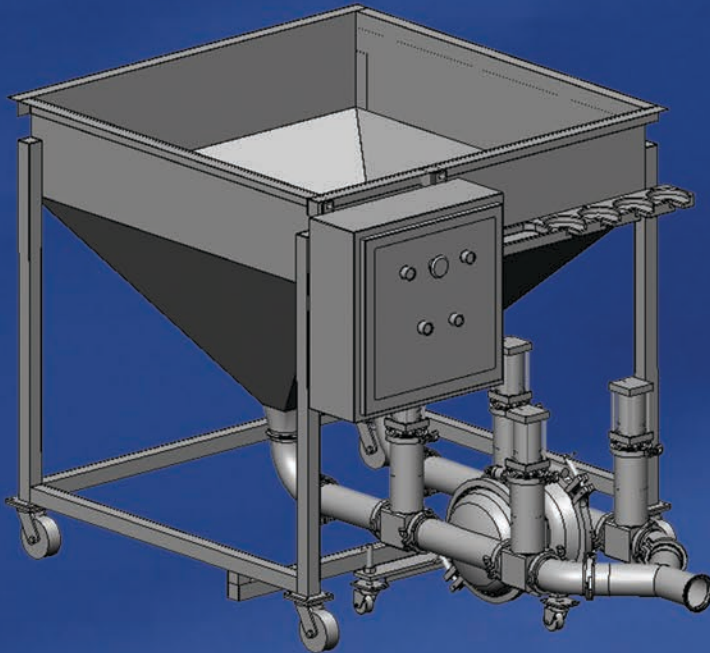
Cosmetics

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MARINATED PRODUCTS TRANSFER UNIT CBTU

CONSTRUCTION

- Stainless Steel 316L Non-Porous Wetted Parts.
- Customizable options include: 3", 4" outlet; Diaphragms, gaskets, and check valve types.
- Murzan STAINLESS STEEL NEMA 4x control panel.
- Pump certifications: USDA, FDA.



OPERATION & CAPACITY

- Pump directly from your vacuum tumbler discharge to your IQF, frying lines, or breasting tumbler.
- Consistent product flow and variable speed.
- UP TO 10,000 pounds an hour, at a distance of up to 100 feet.

ADVANTAGES

- Increases yield : Product is contained with no dripping, keeping the marinade in the product.
- Increase production : Consistent product flow to keep your lines full.
- Decreases product degradation: Special check valve design allows for less damage than standard check valve design.
- Sanitary : Oil and Lubricant free.
- Clean transfer of product, NO MORE MESS.
- Reduce labor: A single operator can easily control the entire unloading sequence.
- No product contamination: The MURZAN CBTU doesn't allow contaminated compressed air to come in contact with your product.
- No mechanical seals.

THE MURZAN CBTU-50 KEEPS THE VALUE IN VALUE ADDED CHICKEN

APPLICATIONS



Food

- ✓ Fillets
- ✓ Disjointed wings
- ✓ Marinade chicken breasts



Poultry, Meat
& Seafood

- ✓ Chicken Parts
- ✓ Chicken Tenders